



KIR·YIANNI

DROUMO 2014

Name: DROUMO 2014
Type: Dry white
Category: PGI Florina
Origin: The DROUMO vineyard in Amyndeon, Florina
Varieties: Sauvignon Blanc 100%
Cellaring: Batonnage in stainless steel tank for 3-5 months
Aging potential: 3-5 years
Character: Exotic aromas, refreshing acidity, balanced and elegant, can be enjoyed with salads, seafood and vegetarian dishes or on its own as an aperitif
Packaging: 750 ml



Vineyard

30 years ago, one of the oldest vineyards of Sauvignon Blanc in Greece was planted on the site of DROUMO, in Amyndeon. The area's climate features cold winters and warm summers, but is moderated by the presence of four lakes, creating ideal conditions for growing white grape varieties. The sandy soil of this vineyard contributes to the production of wines showing finesse and a rich aromatic character. For many years, the fruit produced in Ntroumo was the core of the very successful Samaropetra blend.

Vinification

The grapes go through a period of cold soak at 10° C for 12 hours, in order to maximize the extraction of aroma precursors into the must. Fermentation takes place at temperatures ranging from 16 to 18° C in stainless steel tanks. After fermentation, 3-5 months of enzyme-aided batonnage on the lees shape the final fatty character of the wine.

Technical analysis

Alcoholic volume: 13.3 %
Total acidity: 5.1 g/lit
Active acidity (pH): 3.33
Residual sugar: 1.5 g/lit

Winemaker notes

Exotic aromas of grapefruit and kiwi, green freshness of cut grass and white flower notes make up the character of a typical cool-climate Sauvignon Blanc, balancing between the old and the new world. Flavors follow the aromas of the nose, while the time that the wine has spent on its lees has endowed it with a long finish leaving a lingering sweet final taste.

